

## Dark lakcid

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- Gravity **11.4 BLG**
- ABV ---
- IBU **8**
- SRM **37.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (37.7%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (37.7%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.4 kg (7.5%)	68 %	400
Grain	Jęczmień palony	0.4 kg (7.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	20 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale